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NO. 1.



"Our Home, our Country, and our Brother Man."

COMMENCEMENT OF VOLUME XXIII.

In presenting to our readers the first number of the 23d volume of the Maine Farmer, we beg to assure them that we shall continue to exert what powers we have, to render it as useful in the various departments to which it is devoted, as the means, whether physical or mental, which we can command will allow. In looking back through the series in which we have labored in the cause of agricultural improvement in Maine, and which now number more than the fifth part of a century; we cannot but feel encouraged at the progress made, slow though it has been, and the promise which we see manifested on every hand, that this progress will continue with a pace accelerated in proportion to the accumulation of the experience and strength derived from the past.

It would take more time and space than we can now spare, to enumerate the instances of decided and marked progress in the agricultural and productive arts among us. A few only may be briefly mentioned as we pass. When the Maine Farmer was commenced there was but one incorporated agricultural society in the whole State, (the Kennebec), and that just beginning its career, having had but one show and fair. Now there are eighteen, all of which or nearly all of which have had spirited shows, at which are exhibited stock and manufactured articles, which would far eclipse those of twenty years since. The great addition of the various breeds of improved stock, such as the Durham, Herefordshire, Ayrshire, Devon and Jersey, that can now be found in their purity in different sections of the State, is another instance of progress in the department of stock raising. We believe none of the above cattle as distinctive breeds could be found in Maine twenty years ago, except the Durham, and but very few of them. The great improvements in agricultural implements and machinery, may also be mentioned as another evidence of the progress since the above period. In this department Maine has contributed her share, amounting to as much if not more than any of her sister States. The first successful inventions for thrashing and separating grain by portable horse power machinery were first invented and matured in this State, and may now be found throughout the great grain growing zone, from the St. Lawrence to the Sandwich Islands. The names of Samuel Lane and John A. and Hiram A. Pitts, Maine born, and Maine taught boys, will ever be remembered in the grain growing chapters of agricultural history. Their inventions have been to the grain grower, what Whitney's cotton gin has been to the cotton grower, the means of easily and cheaply cleaning and preparing the article ready for the market and the consumer.

The increased desire for study and mental research among farmers, is another striking evidence of progress, and one which more than anything else, is a guarantee that this process will be permanent.

When the Maine Farmer was commenced, there were only six agricultural papers published in the whole United States. Now, we know not how many, but certainly more than ten times the above number. So prejudiced were farmers against "book farming," that only two hundred individuals in all Maine, could be persuaded to lend their aid in starting the Farmer, and with this feeble band of friends it was ushered before the public, and for years lived a feeble and suffering life. Now, it has a circulation of several thousands, and we hope to see tens of thousands in a few years more.

In looking over the lists of its patrons, we occasionally meet with the names of those who have, from its very first number to the present time, taken it, and given to it through all its vicissitudes and changes, through evil and through good report, their firm, undeviating, unswerving support. It is not strange that toward them we have a peculiar regard—even as an old soldier regards his brothers in arms, who have been with him for years in the same campaigns, and comrades at the same camp fire during a protracted and eventful warfare. It is by the aid of such, as well as that of thousands more recently enlisted, that we have been sustained, encouraged, and enabled to continue thus far in discharge of the arduous and oftentimes perplexing duties that have devolved upon us in conducting the Farmer to its present date.

If the "Farmer" has been of any benefit to the farmers of Maine, or to the community generally, it is owing to the aid thus given us by tried and faithful friends. We trust that such aid will continue, and not only continue but increase, as years roll on, and the whole agricultural community be united as one in the labor of elevating their calling, and placing themselves, by their intelligence and enterprise, where they by nature belong—at the head of the State and the nation.

CARROTS FOR MILK AND BUTTER. It is only a few years since we had various recommendations for coloring butter to a deep golden yellow, by grinding up and mixing in the pulp of the orange carrot, but the best way that we found for giving the carrot color, was to pass these roots first through the cow. We have, with nothing more than an average decent cow, made seven pounds of butter per week, much resembling the best grass butter, besides using a small portion of the milk daily on the table. This was accomplished by the use of about a peck and a half of the white variety of day. We hope some of our readers as can, will experiment in the use of this root, the present winter and let us know the result. [Albany Cultivator.]

For the Maine Farmer.

CORRECTIONS.

MR. EDITOR:—In my communication on fruits in the Patent Office Report, (part second), on Agriculture, for 1853, there are several omissions and typographical errors. The most material ones are on page 207, where the word "ice" is left out in two places, and the word "commonly" is printed instead of "annually." Therefore, will you and other editors confer a favor on me, by inserting in your paper, the following paragraph, which is a true copy of the communication I sent to the said Patent Office:—

"Apple grown in this State, (Maine), are kept a month longer, than those raised in most of the other sections of the country. I therefore believe that Maine will, at no distant day, become one of the largest exporting fruit States in the Union. Immense quantities of ice are annually exported to foreign countries, in ships owned here, which affords us every facility for adding to the cargoes of ice, our long-keeping apples. In this respect we have many advantages over our brethren of other States, which have less season, and with two exceptions, less navigation. Maine is indebted along the seacoast with more than three hundred harbors, suitable for ships, steamers and other vessels."

HENRY LITTLE.

Bangor, December, 1854.

For the Maine Farmer.

SCAB IN SHEEP.

MR. EDITOR:—In the Farmer of the 7th inst. there is an inquiry in regard to the scab in sheep, by C. R. L., and your note on the same, which induces me to give my experience with the scab. Two years since my own and my neighbors' sheep were infected. I have some now that were among the number that are in as good condition as they can be, that I cured by steeping tobacco and bathing the part infected. By the Editor's note, one might suppose that the sheep must be very thoroughly soaked, but it is not so; a slight bathing only moderate day, with an occasional repetition, until you are satisfied that the disease has yielded. I think that a pound would cure ten, and perhaps fifty.

SAMUEL COUSINS.

Potland, Dec. 14th, 1854.

CHANGES OF FOOD.

MR. EDITOR: One great reason why we must urge upon our farming brethren the necessity of cultivating roots as a food for their domestic animals, is the necessity under which the demands and wants of animals place those having the charge of them, of frequently changing their food. In our own species, the existence of this necessity is so clearly obvious that it is recognized by every one, and is made the basis of action in all our sumptuary and dietetic regulations, whether in a state of disease or health. But in the case of our domestic animals—whose instructive propensities and wants are equally, if not more strong—we are apt to see signs of it altogether. Our horses and our oxen are ordinarily confined to one kind of food, and that generally of a dry and unseasoned description, from the time they are taken to the barn in the fall, till they leave it in the spring. Physicians and physiologists assure us that when a man is confined for a considerable length of time to one sort of diet—no matter how nutritive and invigorating may be its character—he is much more liable to disease, than when his regimen is varied. This, indeed, is fully demonstrated by the extreme prevalence of those fatal maladies ordinarily attending long voyages, and where the seamen are necessarily restricted for many months to the same ration. Dogs and cats, and other domestic animals, confined for an undue period of time to one sort of food, though it may be of a character naturally adapted to their nature and their wants, have often been known to lose their vitality, and die. The only exception to this rule, perhaps, is found in those anomalous cases where the food is of the Chinese peapantry, and the no less simple aliment of the people of the tropics. A due consideration of this fact, is, according to our apprehension, of the greatest practical importance to the farmers, who, though often motivated in the treatment of their domestic animals, and mute domestic, by the most benevolent impulses, are yet liable to err from ignorance, and lay the foundation of diseases which they endeavor so sedulously to avoid.

Throughout a very large portion of the cattle growing region of our country, hay is almost exclusively the article of winter feed. Very few raise roots for their stock, and fewer still can afford to feed out grain. The consequence is that almost all our animals are confined to hay as the common diet, and if any variation is known, it is only of the simplest description, and generally from bad to worse. What the silent effects of such a system may be, is perhaps difficult to decide; but that it has a debilitating and stultifying influence, which develops in some way detrimental to the farmer's interests who practices it, and to the misery of the animals who are its victims, is more than probable. "A merciful man is merciful to his beast," and to err thus, through ignorance in such matters, is no less sinful, at this day, than to err intentionally.

[Germanstown Telegraph.]

JAPANESE GARDENS. The gardeners of Japan display the most astonishing art. The plum tree, which is a great favorite, is so trained and cultivated that the blossoms are as big as those of dahlias. Their great triumph, however, is to bring plants and trees into the compass of the little garden attached to the houses in the cities. With this view, they have gradually succeeded in dwarfing the fig, plum and cherry trees, and the vine, to a stature so diminutive as scarcely to be credited by an European; and yet these dwarf trees are covered with blossoms and leaves. Some of the gardens resemble pictures in which nature is skillfully modelled in miniature—but it is living nature! Meylon, whose work on Japan was published at Amsterdam, in 1830, states that in 1828, the Dutch agent of commerce at Nagasaki, was offered "a snuff-box, one inch in thickness, and three inches high, in which grew a fig tree, a bamboo, and a plum tree in bloom."

For the Maine Farmer.

RUMINATION.

The following article from the Genesee Farmer clearly and briefly describes this mysterious process. It also explains the importance of fully incorporating all the grain that is fed to stock in the form of fine meal with the coarse food. It has been found by those who have fed crushed corn and cob in a dry state, as many are in the habit of doing, that its effect is injurious to the intestines of the animal, beside the great loss sustained by feeding it in that state. Animals fed on meal, bran, or brewers' grains and distillers' wash will not remain in a healthy condition. All the important organs adapted to the process of rumination remain inactive and dormant and must finally result in disease and the death of the animal, but not so when these substances are incorporated in the coarse kind of food.

"Rumination is the re-mastication of food by a ruminant animal. Liquid or attenuated food passes at once into the third and fourth stomachs, and is not re-masticated; but all other food, particularly such as consists of comparatively dry and solid vegetable matter, descends into the rumen, is there slowly macerated, passes by little and little into the second stomach, and is there separated by compression into a liquid and a solid portion—the liquid to pass on to the third and fourth stomachs, and the solid to be returned in pellets up to the gullet for such re-mastication as shall reduce it to a pulp, and it is to pass direct, by re-deglutition, into the third and fourth stomachs. The re-mastication is effected while the animal lies at ease, and constitutes what is popularly called 'chewing the cud' and takes place only upon matter which nothing short of an ope process can reduce to perfect pulpiness or liquidity; and the regurgitation which attends it differs widely from the belching or vomiting of a non-ruminant animal, and is as regularly conducted by a specially constituted organism as deglutition or absorption or secretion or any other ordinary act or function of the animal system."

In order to understand the process of rumination, we must advert to the manner in which the four stomachs communicate with the gullet, and with one another. The gullet is an extensive membranous tube, much more complicated in ruminating quadrupeds than in man, the muscles which surround it being strong, and consisting of two rows of fibres, crossing one another, and running spirally in opposite directions, and these muscles, by their contractions, so powerfully force the morsel of food begun to be swallowed onward into the inlets of the stomachs, that the process of deglutition once commenced can not be stopped, even by the will of the animal. The gullet enters just where the first, second, and third stomachs approach one another, and discharges itself almost equally into the first and second. Connected with it is another organ which may be termed the cud-duct. This is sometimes a groove and sometimes a tube, according to its action; and runs from the termination of the gullet to the third stomach, with the first stomach on the left, and the second on the right, and discharges itself almost equally into the second and the third. It has thick prominent margins, which can be brought to meet so as to form a complete canal, and thus constitute a continuation of the gullet, across the second stomach into the third. All these parts, the gullet, the cud-duct, the first, second, and the third stomachs, not only communicate with one another, but all communicate by a common point, the point where the gullet terminates, where the cud-duct commences, and toward which the three stomachs open or end. Now, in the process of returning the macerated food for re-mastication, it is the cud-duct, together with the shut termination of the gullet approached to the shut inlet of the mannyplies, which forms the pellets. To understand the mechanism by which these are moulded, let it be marked, first, that the cud-duct extends from the termination of the gullet to the inlet of the mannyplies; secondly, that when it contracts, it approaches one or the other of these apertures; thirdly, that of these two apertures, the termination of the gullet is habitually shut, and the inlet of the mannyplies, naturally straight, can be so narrowed as almost to close by its own contraction; and, fourthly, that when the first two stomachs, compressed by abdominal muscles and the midriff, contract, they push in consequence the materials which they contain both against the two apertures opposite to each other, and against the cud-duct opposite the two stomachs. The two stomachs, in this manner, in proportion as they contract, push the materials contained in them between the margins of the cud-duct, and the cud-duct also contracting, causes the two apertures of the gullet and of the mannyplies to approach, while the two apertures, being closed and brought near together, seize upon a portion of the aliment, and detach it in the form of a pellet. The aperture of the gullet is closed during the act of detaching the pellet, because at that instant the midriff is contracted, and it only opens when the midriff is relaxed; and the aperture of the mannyplies is closed, because at that instant the mannyplies, as well as other stomachs, is contracted. From these circumstances it is obvious that the pellet must be detached, as it could not otherwise be seized by the two approaching apertures—that the pellet must be round, for this is the form of the cavity formed by the parts of the organ employed in the process—and that the pellet must be about an inch in diameter, for the cud-duct, when contracted in the act of forming the pellet, is about an inch in length. How beautiful a contrivance—how exquisitely adapted to the structure and wants of the animal—and how minutely and highly illustrative of the all-pervading beneficence and skill which everywhere shine out in the works of the Creator!

One important practical lesson suggested by the nature of rumination is the proper feeding of cows, in order to produce the greatest quantity of milk. If they are fed on very dry food, such as hay, the greater portion of fluids in the blood will be spent in the process of rumination and digestion, and the milk will be scanty; but if they be fed on aliment which abounds in liquid, such as mangel wurzel or brewers' grains and distillers' wash, as in Holland, they will ruminate much less; a quantity of saliva will

be wanted for chewing the cud, and a large proportion will go to the production of milk, though this will be thinner, and not so rich in cream as the milk produced from drier food. It is questionable whether cows fed wholly on distillers' wash would ruminate at all any more than calves, which, so long as they suck, never ruminate.

Another important practical lesson is the reference to the giving of medicine, and it must be followed by Clater: "We are to a great extent, send medicine into what stomach we please. We may give it in a ball, and it will fall into the paunch, and thence go the round of all the stomachs; or it may be exhibited in a fluid form, and gently poured down, and the greater part of it passed at once into the third and fourth stomachs. That which is meant to have a speedy action on the constitution or the disease should be given in a fluid form. That also which is particularly disagreeable should be thus given, otherwise it will enter the paunch and be returned again in the process of rumination, and disgust the animal, and perhaps cause rumination to cease at once. This would always be a dangerous thing, for the food retained in the paunch would soon begin to ferment, and become a new source of irritation and disease."

A third important practical lesson has reference to the sweating of the domestic ruminants, particularly sheep. Sweat is the production of the fluid portion of the blood, or arises from the skin surface as the salivary secretion employed in rumination; and hence the flow of it is more to be dreaded in ruminating animals than in others, inasmuch as it greatly diminishes the supply of fluid which ought to be employed in rumination. If sheep are sweating while they ruminate, there will be two evacuations of fluid at the same time, the body will be dried, and the blood exhausted and heated by the loss, while thirst will supervene, so as to make them drink till they are incoordinated and their temperature altered. Sweating is also hurtful to sheep in other respects, for the fibres of their wool are thereby deprived of a part of their nourishment, which the sweat carries out of their body, while the heat which occasions the sweat causes the wool to grow too rapidly to acquire sufficient consistence."

DOMESTIC RECEIPTS.

SELECTED FROM VARIOUS SOURCES.

POT-AU-FIRE. This is by far the most wholesome of all soups. Take three pounds of good mutton, or any part free from bone and not too fat; put it in an earthen fire-proof pot, with three quarts of water, one large carrot, two turnips, two leeks, a head of celery, and one bunch onion, essent, and let the soup boil slowly, skimming it from time to time, for at least five hours; then strain it through a fine sieve, and pour it over thin slices of bread to serve. The meat and vegetables make a dish which is afterwards served. Thus cooked, the beef becomes tender and juicy, and is excellent food.

CABBAGES. There are more ways to cook a fine cabbage than to boil it with a bacon side, and yet few seem to comprehend that there can be any loss in cooking it, even in this simple way. Two-thirds of the cooks place cabbage in cold water and start it to boiling; this extracts all the best juices, and makes the pot liquor a soup. The cabbage head, after having been washed and quartered should be dropped into boiling water, with no more meat than will just season it. Cabbage may be cooked to equal broccoli or cauliflower. Take a firm, sweet head, cut it into shreds, lay it in salted water for six hours. Now place it in boiling water until it becomes tender—turn the water off, and add sweet milk when thoroughly done; take it up in a colander and drain. Now season with butter and pepper, with a little nutmeg grated over, and you will have a dish little resembling what are generally called greens.

[Soil of the South.]

TO IMPROVE TEA. Mr. Sayer recommends housekeepers to place the tea-pot upon the hob for a little while before making. This plan certainly improves both strength and flavor. Rain-water, when pure, is the best for making all infusions, including tea, of course; since the solvent powers of water are great in proportion to its freedom from earthy salts.

SIR A. COOPER'S CHILBLAIN LINIMENT. One ounce of camphorated spirit of wine, half an ounce of liquid subacetate of lead; mix, and apply in the usual way three or four times a day. Some persons use vinegar as a preventive; its efficacy might be increased by the addition to the vinegar of one fourth of its quantity of camphorated spirit.

TO RENDER LEATHER IMPERVIOUS TO WATER. Lay it over with a mixture composed of half a pound of bees-wax, and one fourth of a pound of common resin. The mixture should be applied warm, and the surface be previously well cleaned. Farmers and others who are necessarily much exposed, would do well to provide themselves with this valuable article. We have tried it and can speak confidently of its efficacy.

[Germanstown Telegraph.]

TO CLEAN CANDLES. STEPHENS, & CO. Silver, plated, and japanned candlesticks, snuffers, and snuffer-stands should be cleaned by first removing the drops of wax or tallow that may have fallen on them, by washing in boiling water, afterwards wiping them quite dry and clean with a piece of soft wash-leather. If made of silver or copper plated, they may be finished off with a little plate powder. On no account place them before the fire to melt the grease off, as much heat will melt off the silver or copper, and injure the face of the plate. In placing the candles in the sockets, fit them in tightly, either by means of a strip of paper wound round them, or by the ordinary candle-springs; they will thus be prevented from falling about and spilling the melted portion of the tallow or other materials of which they may be composed.

SUGAR FROM PUMPKINS. A patent has been granted by the French Government for making sugar from pumpkins; it is said the quantity produced will be at least as great as could be obtained from an equal weight of beet-root. This invention comes at a time when it has been found that beet-root can be more profitably employed in making brandy than sugar.

For the Maine Farmer.

ANTI-SALT MOVEMENT.

ADVANTAGES OF SALT FOR CATTLE. Dr. Joel Shaw publishes in the illustrated Hydropathic Review, a lecture devoted to the discussion of the following strange propositions:—"Salt, or the chloride of sodium, is a mineral poison, and is all works of any note on the subject of poisons is treated of as such. It is in no form chemically an intelligent article; never goes without any part of the portion of the living body, as we have every reason to believe, but always below the system as it enters it, a mineral, indigestible poison."

The facts adduced in proof of this are, that a young lamb was poisoned by about half a pound of salt taken in one dose, as a medicinal remedy, and that another individual, as a feat of gluttony, waded to a pond of common salt in a pint of ale, and died apparently with symptoms of irritant poisoning. Dr. Shaw observes that "sellers kept long on salt provisions suffer from scurvy." The doctor might have added, with equal pertinence, that if a dog were fed exclusively on the richest soup, or even roast game, he would infallibly soon die. The Doctor is also mistaken in saying that salt is taken in our food as an antiseptic. The eccentric and learned John Abernethy used to remark to his pupils: "Gentlemen, the stomach is not a mill" in allusion to the old theory of digestive trituration—"nor is it a fermenting vat" upon any chemical hypothesis; "but a stomach, gentlemen, is a stomach"—meaning that there is something about vital action, and the material and physical agents which agreeably and usefully in certain doses modify that action, which is vainly sought to be understood or explained. Lime, for instance, is a necessary ingredient of bones. A hen, with the best disposition in the world to lay eggs, will be unable to do so unless she can pick some lime, perhaps from the mortar of the walls of her prison house, to form the shell, and mineral matters of various names enter into all organized structures. The blood derives its color from the presence of iron, and soda, one of the oxidized elements of common salt, is as necessary an element of the blood as the iron.

Practical agriculturists know from decisive, clear and intelligible proofs that of two lots of cattle, the one denied and the other supplied with salt, the skin to the touch may be fine and sound in both; but the hair in the oxen which have had salt will be smooth and shining, while in the others it will be dull and erect. On prolonging this experiment, these signs will become still more prominent. Animals absolutely deprived of salt, or receiving no more than what is naturally contained in their fodder, are thereby deprived of what is necessary for the secretory process. The skin becomes diseased, or, as the English term one form of it, "nitidous," from sympathy with the inactive digestive process; while other organs, in spite of the want of exercise from stall feeding, remain generally healthy if supplied with the saline stimulant. Salt serves in all living organisms to assist and promote the most salutary changes, without directly taking a share in its elements in the formative process. So far from it being true, that "salt never goes to nourish any part of the living body," the fact is that salt does not act directly as a producer of flesh, but it neutralizes the injurious effect of the unnatural avoidance of exercise forced on animals fed or fattened to produce flesh, and the advantages resulting from its moderate use can hardly be estimated too highly. Salt accelerates growth, rendering the wool of sheep finer; the flesh is better flavored, more nutritious and more easily digested than that of animals which are excluded from taking any salt with their food. Dr. Shaw will hardly convince us that the millions of the Hindoos who live almost exclusively upon rice and water, always add salt to it from mere caprice or habit, always add salt to it from mere caprice or habit, always add salt to it from mere caprice or habit.

[New York Evening Post.]

HOW TO CURE HAMS.

The following are the recipes for curing hams, furnished by the competitors to whom premiums were awarded for hams exhibited at the Maryland State Fair:

No. 1. For 1,000 lbs. of meat, which has hung for several days after killing, take 3 pecks of Liverpool salt, 14 lbs. saltpetre, 3 pints of molasses, 3 lbs. brown sugar, and 4 lb. cayenne pepper. Mix these ingredients together and rub the mixture on the meat well and thoroughly, both on the skin and flesh. Let it lie in the salt for about five or six weeks; hang up, and smoke with green hickory wood.

J. C. WALSH.

No. 2. For 1,000 lbs. meat, take 4 bushels fine salt, 4 gallon best molasses, 3 lbs. brown sugar, 24 lbs. saltpetre, pounded very fine; mix all the ingredients well together in a large washing tub, and rub the meat therewith until you absorb the whole quantity; the meat must be taken out of the case once a week and rubbed with the pickle it makes; the two first times you take it out add at each time a plentiful of alum salt; it ought to remain in pickle five or six weeks, or according to the size of the meat.

W. H. MARIOTT.

No. 3. To 1,500 lbs. of pork take 4 bushels G. A. salt, 4 bushel fine salt, 2 lbs. saltpetre, 4 lbs. brown sugar, 4 gallon sugar house syrup, 4 lb. cayenne pepper, well mixed and thoroughly rubbed on, especially about hocks, packed away in box or cask, with opening for brine to get out, turned in 3 weeks, and at the end of sixth week hung up and smoked with green hickory wood. Middlings, shoulders and hams all cured by the same recipe.

Mrs. G. Y. WORTHINGTON.

CORN COBS. Permit us to advise you not to sell your corn on the cob, but have it shelled, and keep the cobs for your cattle. By crushing and steaming the cobs, when mixed with cut straw or hay, they make an admirable mess for dry cattle, and if a quart of meal be added to each mess given, and made into slop, a milch cow will thrive well, and contribute generously to the pail. [American Farmer.]

TO MAKE AN EXCELLENT SWEET-APPLE PUDING. Take one pint of scalded milk, half a pint of Indian meal, a teaspoonful of salt, and six sweet apples cut into small pieces, and bake not more than three hours. The apple will afford an excellent, rich jelly.

For the Maine Farmer.

NEW ENGLAND.

TO OUR FOLKS AT HOME.

New England! New England! I come from there I guess, And so I think that I may say it's quite a likely place; 'Tis true the stones are pretty thick, the hills are pretty high, But then the men are pretty smart, the boys are common sly, And then the girls, O dear me! I think they can't be beat, I'd rather have a smack from one than eat the finest wheat; They very early learn to spin, and bake and brew and sew, And make the very best of wives, (there's one that does, I know.) And there is Plymouth Rock, you know, the school-house and the mill, And there you'll find the meeting house, and there is Bunker Hill; And there the men in olden time determined to be free, For that was what they fought about, and not the pound of tea. The cattle browse upon the hills, and find good picking too, For labor's sturdy arm is there, and that will put it through; 'Tis there the corn and pumpkins grow, and there they raise the beans; And all the folks that love to work can live like kings and queens. The men both hold and drive the plow, so by the plow they thrive, They want no sluggards in the field, no drones within the hive; Who will not toil must never eat, each son and daughter feels the need; The very streams are made to work and turn the factory wheels. To cultivation of the soil the farmer's not confined, He takes the weekly newspaper and cultivates the mind; The boys and girls, so rosy-cheeked, are bright as well as merry, They study Webster's Spelling Book, and buy the Dictionary. O that the land of singing-schools, of apple-blossoms and such, And there when boys get off the track, their fathers use the switch; The hoary head is honored there—youth will not age despise, For there (as soon as I was young) they learn the catches. These Western folks may talk about their mighty streams and prairies, But for the better of their bread they need New England dairies; Of cattle on a thousand hills they ne'er can be possessed, For "milk and honey" is big enough for all the hills out West. Her pork if linked in sausages and made into a chain, Would reach, like Puck's, around the globe and half-way back again; Her hundred acre fields of wheat, and corn so monstrous tall, By these the nations might be fed, but then that's not all!

When in the pleasant Sabbath morn the waving harvest refts, The emigrant would like to hear New England's Sunday bells; And when they want for school-marks they must Governor State employ, To get a drove of Yankee girls to bring to Illinois. And then the school-house ten to one is many miles away, And so the flaxen-headed ones must stay at home and play; Or while the mother boils the pot they roam around and plague her, Or hovering in the corner sit, a shaking with the ager. New England! New England! my glory and my life, Adown thy hills, when I was young, O how I used to roam; Thy pleasant fields of living green, methinks I see them now, And I upon my father's farm a riding horse to plow. Thou art the land of liberty, of valleys and of hills, A land of men—where thought is free—of brooks and running rills; 'Tis there they keep Thanksgiving days and like to have them come, When loving circles cluster round—I wish I was to hum. Out West, Oct., 1851. JEREMIAH.

From the Com. Valley Farmer.

THE GUANO AT BIRD ISLAND.

The guano deposit which was recently discovered by an American shipmaster upon Bird Island, a short distance to the eastward of St. Thomas, towards Barbadoes, is said to be equal to at least three or four hundred thousand tons, and in quality it approaches that of the Chinese Islands. If the estimates of quantity and quality are realized, the value of the island, which is said to belong to the Dutch, will be very great. The New York Post says of the place that it is in shape somewhat like a basin, with a rock-bound rim toward the sea, and is frequented daily during certain seasons of the year by myriads of sea-birds, to lay their eggs: "The egg-hunters from the neighboring islands go there with small sloops, and upon their arrival proceed to break all the eggs that they find, and then retire. On the following day they return, and load their vessels with eggs that have been laid over night. In the course of thirty hours they will sometimes take up between 150,000 and 200,000 eggs. The reason they break the eggs lying on the ground when they arrive, is to be sure that they carry away none but fresh ones. The quantity of lime in the shells of the eggs thus broken is supposed to have added to the value of the bird's dung, which has been deposited there for centuries. The basin where these deposits are found has only about the area of an acre, and will soon be exhausted of its manure, but as an egg farm it is impossible to say when it will be any less productive than now."

INDIAN RECIPE.

The "Prompter," in his "Johnny-Cake Philosophy," in a late number of the Rural, attributes the falling off of Indian meal, as a food, to the housewife, saying "it requires more care and forethought, and, perhaps, more labor, to get up its preparations than wheaten flour, as a large batch of bread from that material can be made at one time, and last for several days without any further care; while the other requires labor at every meal." I am "very happy" to tell him that he is a little mistaken if not more. Indian bread can be made quicker than wheat bread, which will neither "require labor at every meal," (any further than the labor of eating it,) nor for several days; and it is far more healthy, especially for farmers. How it would affect the stomachs of "sweet cake humanity" I don't pretend to say; ("sad experience" would tell), but a farmer's stomach would "laugh" at the idea of having it to work upon. Here is the recipe: Take two quarts of good buttermilk, two-thirds of a tea-spoonful of molasses, one table-spoonful of salt, one table-spoonful of saleratus; mix as thick as it can be stirred, with equal parts of Indian meal, and wheat meal, or Graham meal. Then steam it two and a half or three hours. Before steaming let it stand in a warm place half an hour to rise. The above mixture will make two loaves in two quart basins. ["Sarah," in Rural N. Y.]

MODEL FARM.

A plan has been devised in Maryland, under the auspices of the State Agricultural society, for the purchase and outfit of an experimental farm, and for the creation of an agricultural college thereon. It is to be a joint stock concern, with a capital of one hundred thousand dollars, divided into four thousand shares of twenty-five dollars each—the holder or holders of forty shares of stock being entitled to be always represented by a pupil, free of all charges for instruction. An attempt has been made to establish such an institution in the District of Columbia—an institution which at first shall be a county undertaking, but which may at some future day be rendered the nucleus for a national institution for industrial education, the application of the sciences to agriculture, the mechanic and useful arts. Several public spirited gentlemen have interested themselves in the enterprise, and the prospects are that their labors will be rewarded with success. [Boston Journal.]

HOW TO GET THE REAL FLAVOR OF COFFEE.

In Knighton's "Forest life in Ceylon," are the following hints on the preparation of coffee, derived from long experience: The subtle aroma which resides in the essential oil of the coffee-berry, is gradually dissipated after roasting, and of course still more after being ground. In order to enjoy the full flavor in perfection, the berry should pass at once from the roasting-pot to the mill, and thence to the coffee-pot; and again, after having been made, should be mixed when almost at a boiling heat, with the hot milk. It must be very bad coffee indeed, which, if these precautions be taken, will not afford an agreeable and exhilarating drink. Two great evils are constantly perpetrated in England in its preparation, which are more guarded against in almost all other countries, and which materially impair its flavor and strength—keeping the coffee a considerable time roasting or grinding, by which its strength is diminished, and its delicate and volatile aroma lost, and mixing the milk with it after it has been allowed partially to cool.

BEST VEGETABLE FOR MILCH COWS.

A correspondent of the Northern Farmer says: The vegetable I wish to recommend as the best, all things considered, for milch cows in winter, is white fat turnips. Some perhaps, will object to the turnip, because it will affect the taste of the milk and butter. So it does if fed raw; this can be avoided by boiling. For each cow half a bushel of turnips soft; while hot add five or six quarts of shorts, which will swell and you will get the full worth of it. A few like this fed to a cow once a day, will produce more milk of a good quality, than any other feed at the same cost. Turnips fed in this way do not taint either the milk or butter. One thing in favor of turnips as food for cows, is, they can be sown in August, or as late as the first of September. I sowed some as late as September last year, which were very fine. Turnips are also very profitable feed for pigs, when boiled in the same way as for cows.

FULL COMPLEMENTS OF TOOLS AND IMPLEMENTS OF HUSBANDRY.

are intimately connected with the success of the husbandman.

WINTER GARDENING. There are a few golden rules to be observed during the winter, of which may be enumerated the following:—Water all plants that require it in the morning; leave no water in the saucer of any plant after the whole has become saturated through; never water by drips, but give the whole a good soaking, or the consequence often is, that the top of the mould is wetted, while the lower, containing the roots, is dusty; take a pointed stick, and once in a while stir the surface of the soil, but not deep enough to disturb the roots; this acts the same part as hoeing in summer, and tends vastly to the health of the plant. Give each plant space enough for air to circulate around it, if possible; let it have the benefit of a little pure fresh air at times. [Exchange.]

